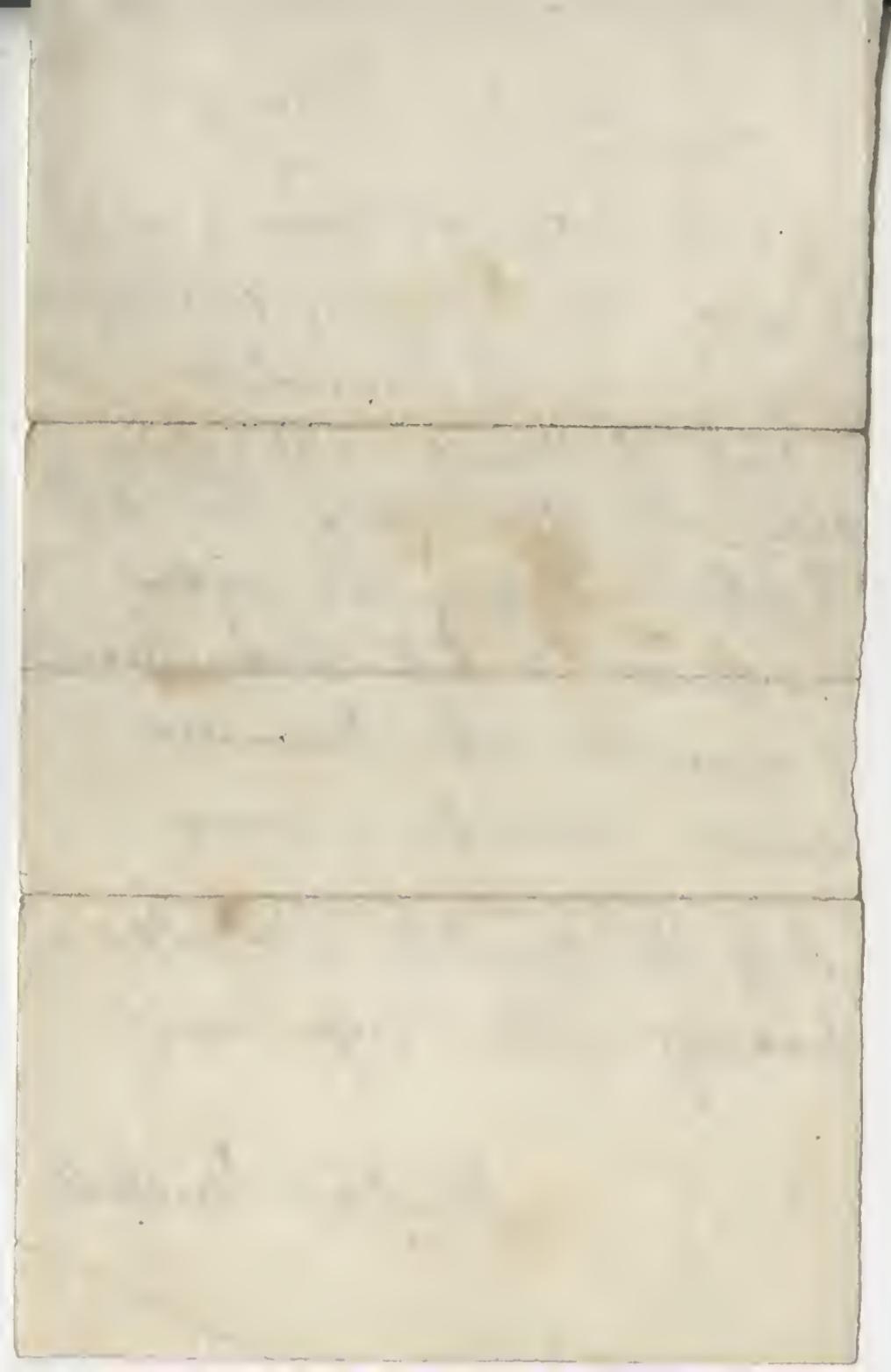


Snowden Pudding

1/2 a lb of grated bread 1 oz of
ground rice, 1/2 lb of suet chopped
fine, 4 oz of Marmalade 1/2
a glass of brandy 6 oz of brown
sugar 6 eggs. Mix these well
together, butter the mould
& line it with bloom rice,
& cover it with Marmalade
sauce, boil for 2 hours

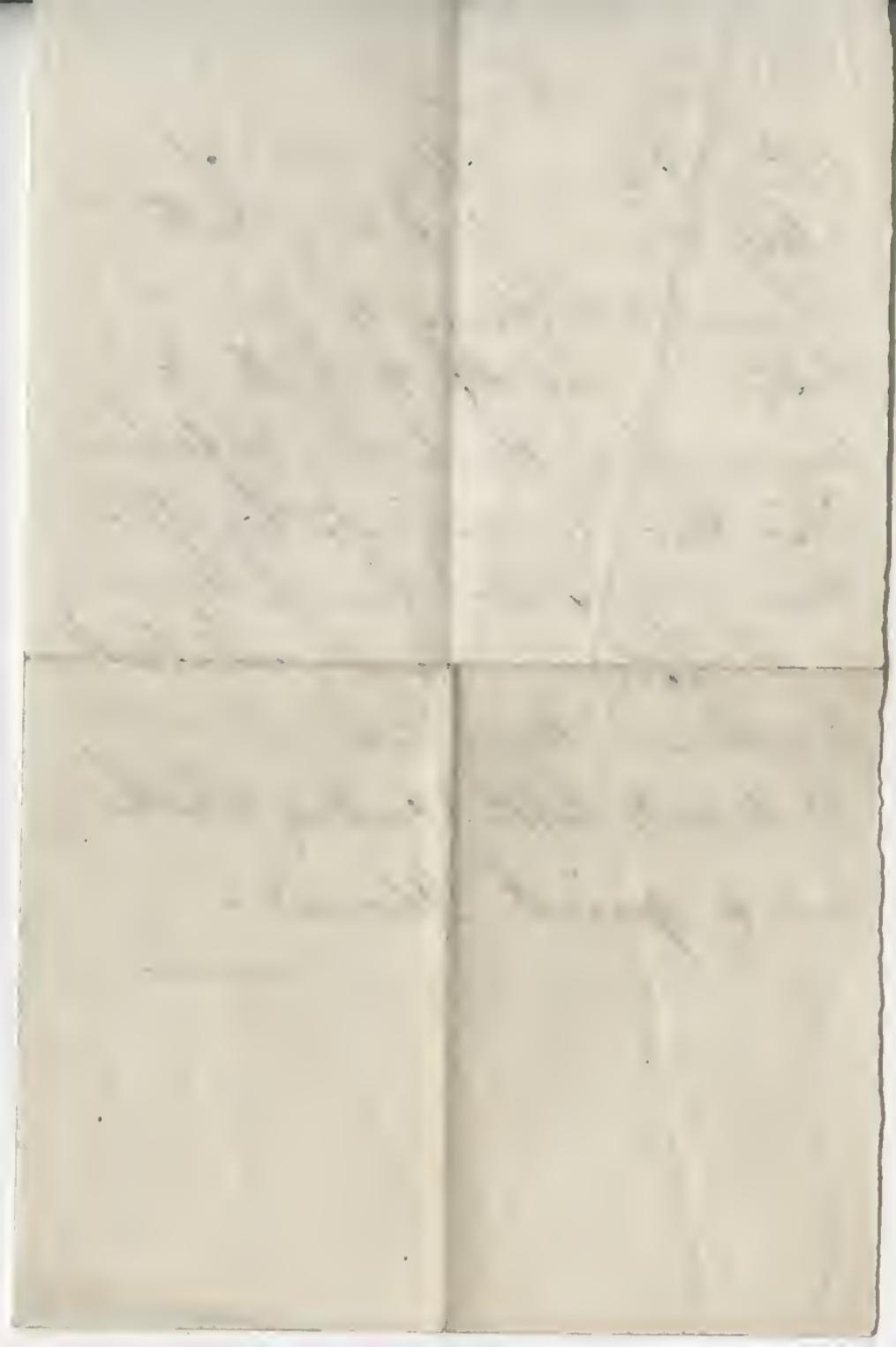
Half the quantity will make a
pudding quite large enough.

John James Marshall.



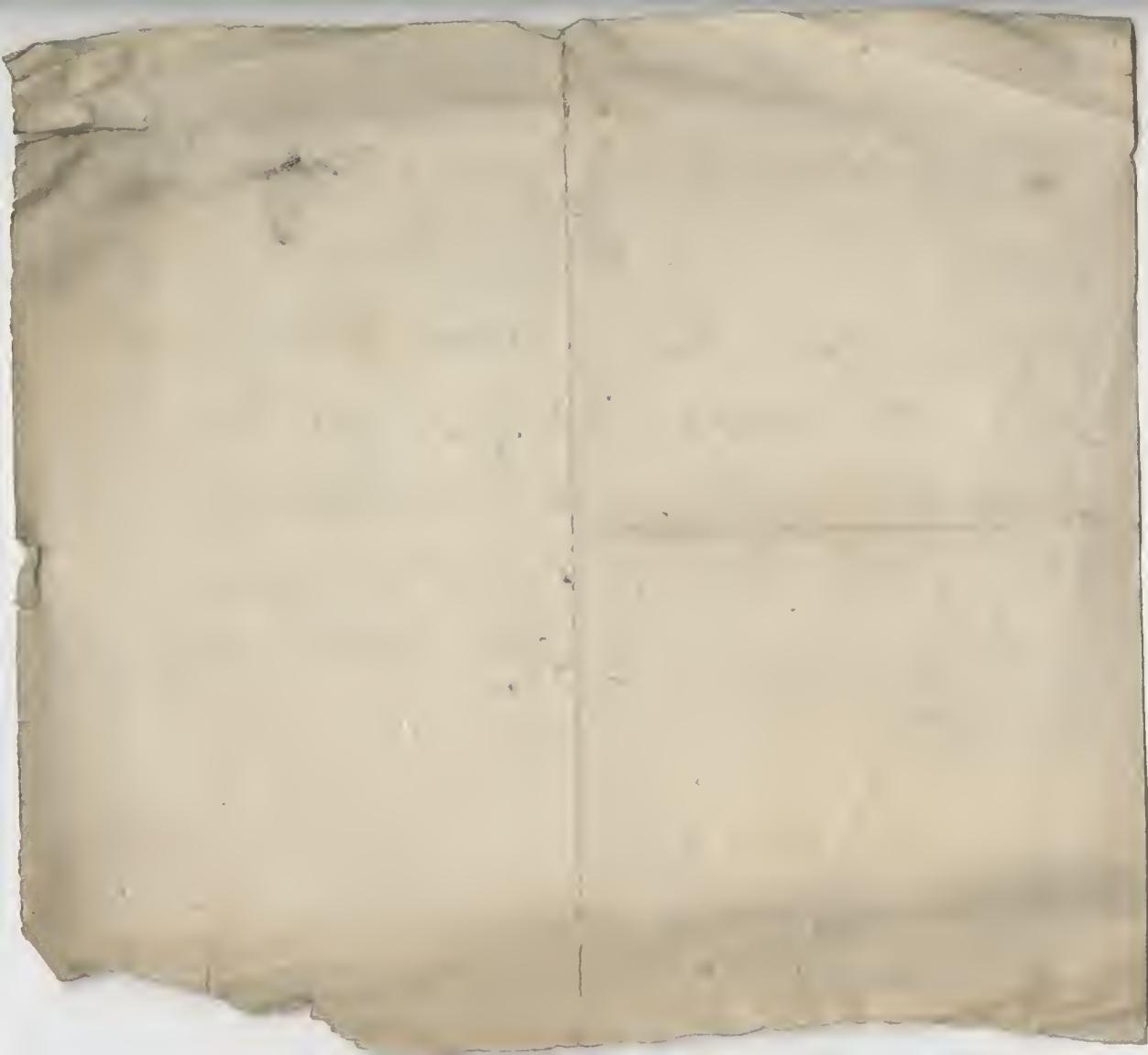
Gingerbread.

1 lb of flour, 1 lb of treacle
1 lb of sugar, 1/2 lb of butter
Ginger & Nutmeg to your
taste. Let the treacle be
warmed & the butter dissolved.
Mix these ingredients together,
then 2 eggs that have been
beaten & then work all well
together. Then roll it out
Cut into little cakes, shake
in a quick oven.



Orange Jelly.

Nearly equal parts of Calves Foot Stock &
+ Lemon
Orange juice in the proportion of 2 Lemons
to 15 oranges but a larger quantity of the
Stock the whites & shells of 5 eggs Run the
Juice thro' Muslin and then add it to the
Stock as for White Jelly but it requires
rather more boiling. Put it thro' a Flannel
Jelly Bag



Ground Rice Cake

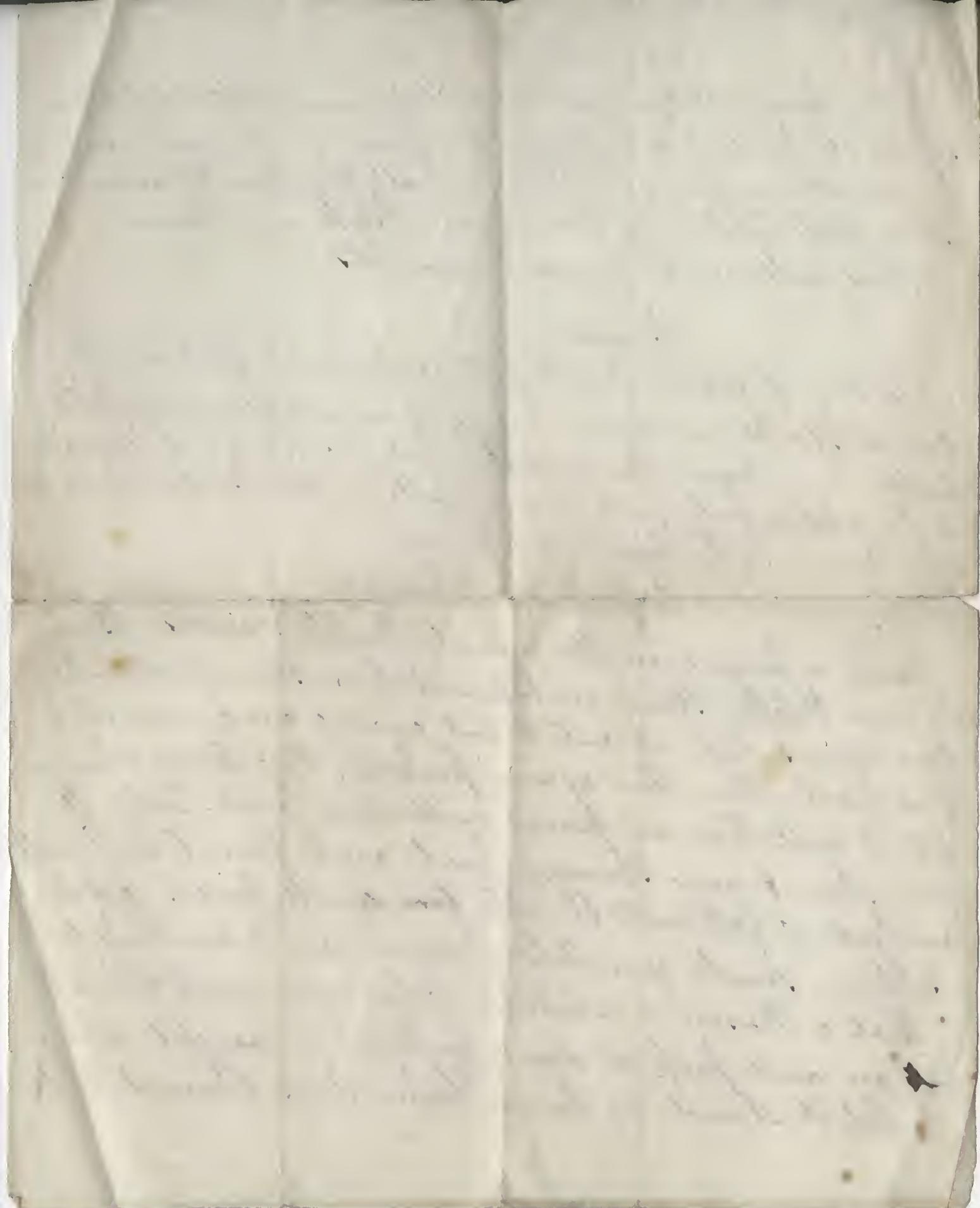
3/4 lb flour 1/2 lb ground rice 1 lb currants 1 lb loaf sugar
sifted 1 lb fresh butter & eggs. The juice of a lemon & a slice
candied orange or lemon beat all together 20 minutes
It is best beaten by the hand. Make an hour.
This will make 2 quart moulds.

Pudding

To 5 oz of grated bread put 1/4 pint of cold milk
let it stand an hour. 3 eggs & an ounce of clarified
butter 3 oz sugar. The grated rind of a lemon & its juice
to be added only just before putting the Pudding into
the oven. To be baked an hour.

To prepare a Tongue

Kill a tongue in the usual Riddle 3 weeks. Boil
it in a Potatoe Strainer. When it has steamed about
two hours take it out to cut away any rawid or
bad part. Then stew again perhaps two hours longer
till it will tear in pieces with two forks. Take off
the skin & any stringy part and then tear it all
including fat, roots &c into too small pieces add
Pepper, a small quantity of mace and nutmeg
that a Musson or whatever befit you wish to put
in and press it down putting a weight upon
it. Let it stand 2 1/2 hours before it is turned out



Calf's Head -

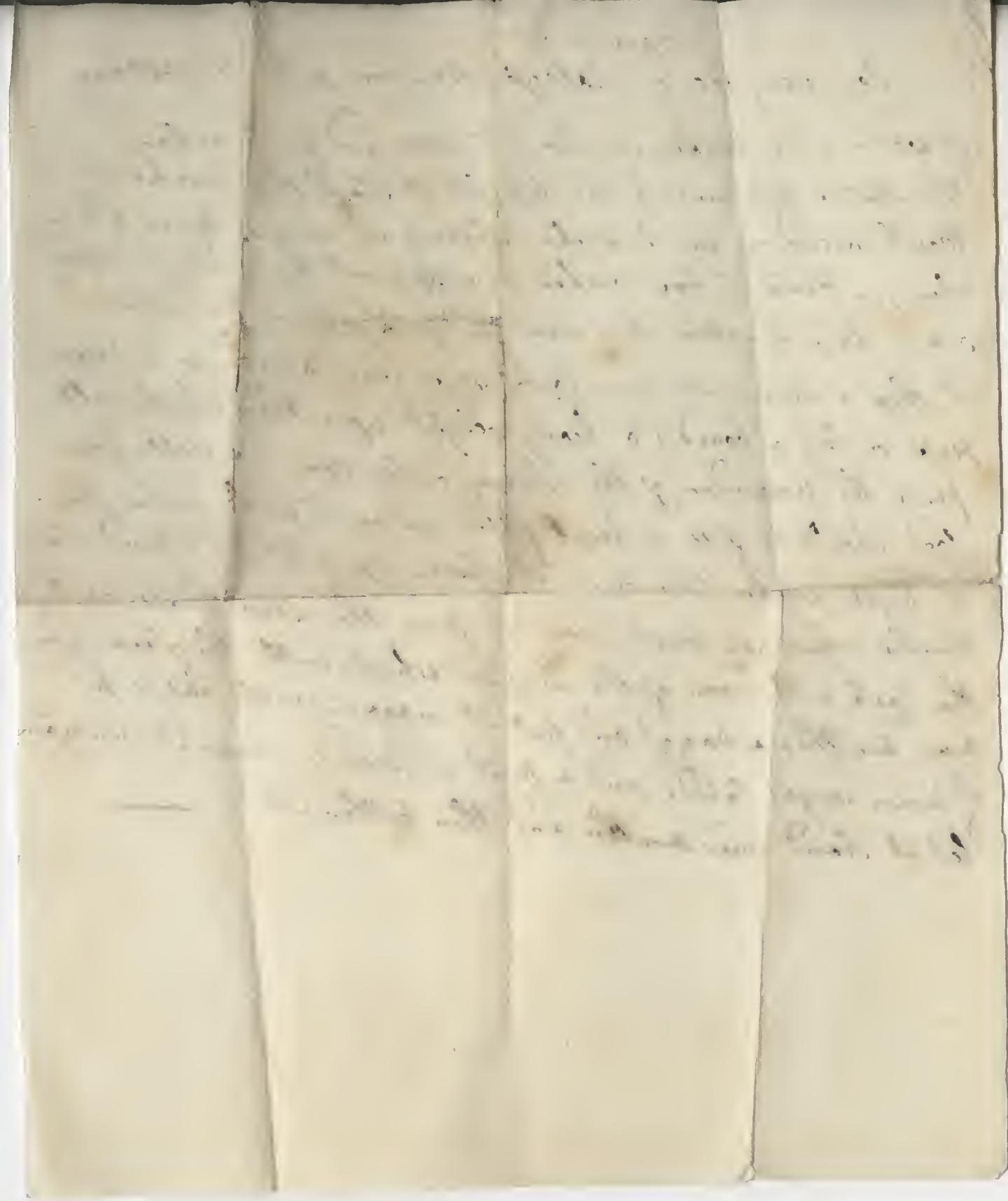
To be washed thoroughly & brains
taken out in neck & put on a
dish & water that drains from
it - removed if not used the
next morn - the brains
to be taken out & scalded
& when the head is wanted
for use to be very well dried
& floured over & put into a
clean cloth well scalded
& floured & let it stand till
tender - The brains to be
stewed in milk with two
or three sage leaves since

1/2 pepper-chopped small
& sufficient bread crumbs
added to make them the
consistency of bread sauce

When hashed to be warmed
whole in a good gravy thickened
& made rich as for colfi hash

Raisin Wine

To every 100 of Malaga Raisins putt 16 gallons
of water wine measure, stir it well and pick out
the stalks that rise to the top let it stand three weeke or a
Month according as it worke stirring it once or twice a day
when you think it haue worked a sufficient time let it stand
3 or 4 days to settle then clear of your liquor and strain
it thro' a sieve into your Cask press your raisins in a Cheeze
press or lay a board of a heavy weight upon them which will
press the remainder of the liquor oute near as well your
Cask should be full of deupt filled up as it worke oute six
or eight weeke then bury it close up & let it stand six
Monthes when you must draw it from the Lees vintill oute
the Cask with some of the liquor (which with the Lees you
may run thro' a bagg) and putt it again with half a p^t
of brown sugar Candy and a pint of Brandy close it up again
let it stand six Monthes and then bottle it. —



Orange Syrup

Squeeze 24 China oranges &
strain the juice from the
pulp into a large pot. Add a
little of the peel finely cut &
1½ lb. of fine sugar to each pint
of juice. Set it upon a slow
fire till it boils & strain it into
a sieve & let it stand till cold
then bottle it for use.
It must be well corked and
kept air tight.

Tomspoff

Orange Brandy

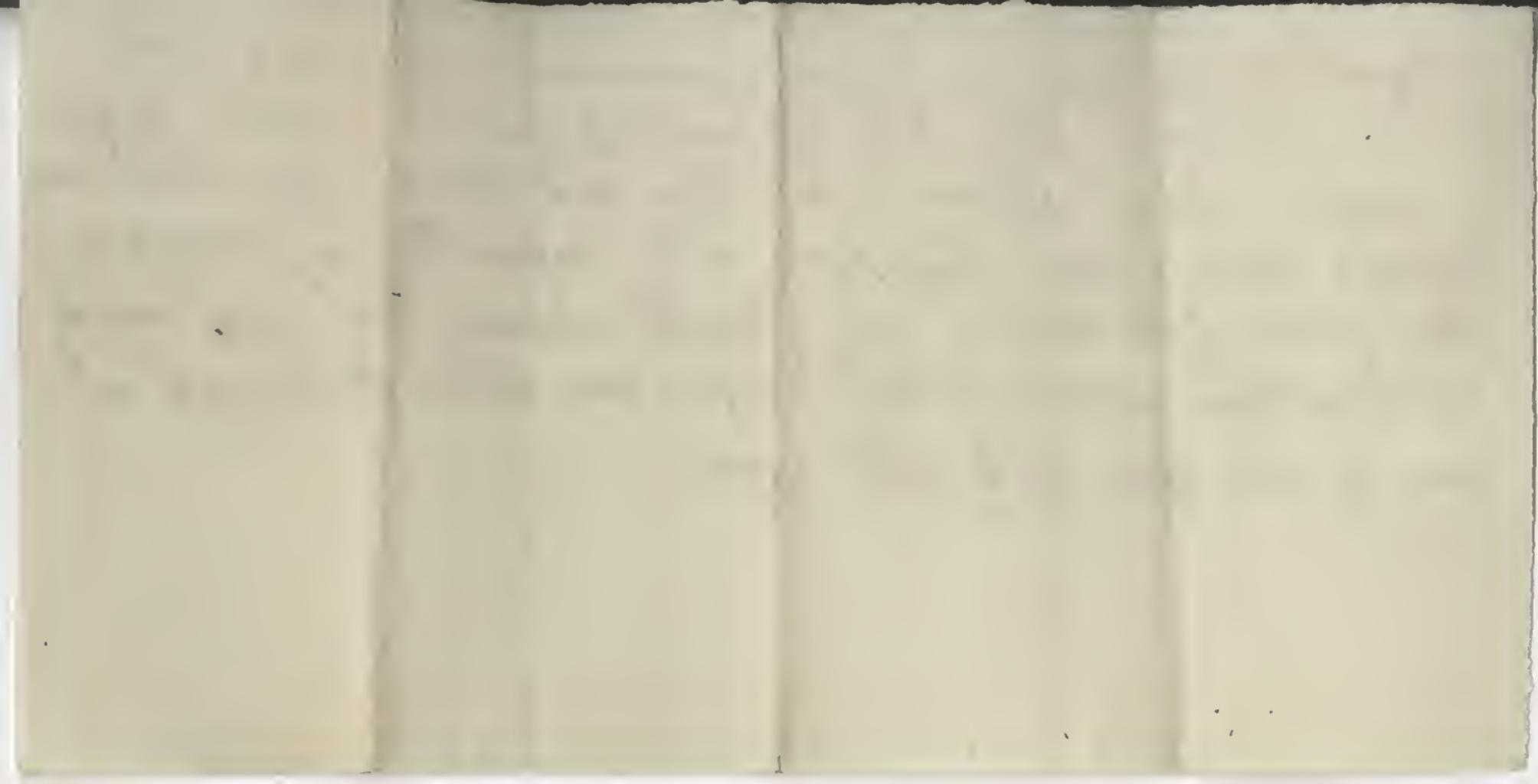
Whatever quantity of Brandy
you wish to make must be put
into an earthen pan with as
many Seville oranges as it will
cover. The pan to be covered
so as to be air tight. The top
layer of oranges to be turned
every 3 or 4 days, and when
they become hard (which they
will do) in three weeks or a month,
the Brandy will be fit to bottle,
to every quart a pound & quarter
of common sugar, the sugar to be

but when the liquor is drawn off from the oranges. The Brandy must be bottled in pint bottles. There Dozen bottles take 3 gallons of the best french Brandy the oranges & he powdered

Gingerbread Loaf
2 1/2 lbs Flour 1 lb brown Sugar
1 1/4 lbs Treacle 1/4 lb Butter 10 oz. ginger
1 lb Candied Lemon. Mix all
these well together, & add 2 tea
spoonful of Carbonate of Soda
dissolved in as little milk as
will make it into a stiff paste
Let it stand three hours
before baking in a slow oven

To make Brandy Liquefied

11 Myrtle, cloves, Nutmegs, Ginger, or Anniseeds 1 Dram, each finely
powder'd - Coriander seeds 2 Oz Sichuan 24 grains cinnamon half an
Oz Allspice 2 Drams liquorice root three Do sliced Saffron two drams
Raisins stoned 1 pound - Loaf sugar 10 Oz Infuse these ingredients in
three quarts of old Brandy for a Month stirring them every day &
let them stand a week to settle before you strain it through a
sieve & rack them off to settle again -



Mr. Foster's Receipt to make Mince Pies

Take one pound of Beef Sweet one pound
of Apples one pound of currants; half
a pound of Raisons a Quarter of a pound
of Almonds blanched & shred a little
Mace Nutmeg & Lemon peel a Jile of
Brandy & Mountain Wine must a little Salt
you may add candied Orange &

Miss Pottles Receipt to make
a strawberry Jam

one pound of Scarlet strawberries bruised.
Add half a pound, or near three quarters, of
one lump sugar, & boil it quick for half an
hour. —

Miss R. Potts for Currant Jelly

Strain the currant juice & boil it not
a minute beat the sugar very fine

Ginger Beer

One pound of sugar one ounce of ginger
boiled a little & one ounce of cream of
Tartar. Pour on a gallon of boiling water
let the Beer stand till the next day stir
well a spoonful of new yeast and bottle it
It will be ready for drinking the following
day.

Mrs. Wastney

To clean Locks or Brass Pans

Put one Pint of Water into a Botttle then
add 2 oz of oil of Vitriole 2 oz Spirits Turpentine
two Pinches worth of Colletor Stone then fill
the Botttle with Water.

A Coronation Pudding

Half a pound of flour, quarter of a pound of
currants a quarter of a pound of raisins
a quarter of a pound of blanched almonds
and a pint of milk
and a good will & each between the
milk & flour boil an hour and half

Orange Marmalade

Take small Oranges in quarters; take the
pulp & juice out with a Teaspoon full from
the seeds. Put the Peel in water with a
little salt for a day or two then boil them in a
quantity of water till quite tender changing
the water once for a fresh supply of boiling
water. The peel must then be cut into the thinnest
slices add the pulp & juice & to every pound
a lb of loaf sugar. Boil all together gently
about twenty minutes & if not clear for five or six
minutes longer stirring it gently to prevent
burning.

Ship's Hasty Pudding

To make Bapour Pudding

Stew the rinds of 18 Lemons in 10
parts of Water for 48 hours in a
copper vessel then put it into
a copper pan or pot with 5 lbs
Spring water 3 lbs of fine loaf sugar &
the rind of all the Lemons taking
the rinds when these are

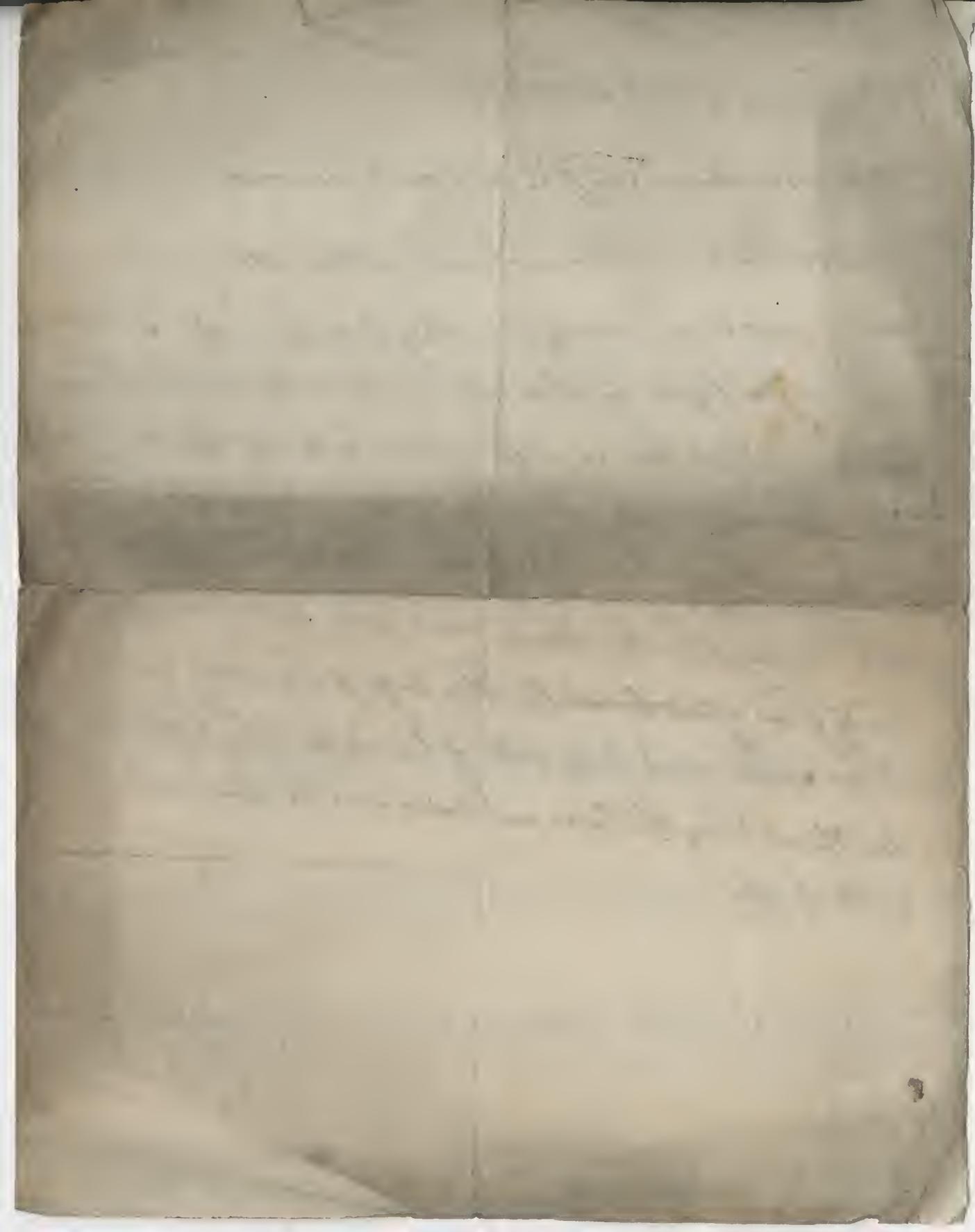
Five Apples steamed as for Jam with a little
Lemon Peel. Put them in a Tart Dish and
set them in a slow Oven for a quarter of an
hour. Pour Custard cold over the Apple
I put it into the Oven for another quarter
of an hour. Beat the whites of the eggs
to a strong froth with a little powdered
Sugar & lay it lightly on the top.
Set it there in the Oven till a light brown
& send in hot.

111 F

W. Smithson
B. T. Stigell

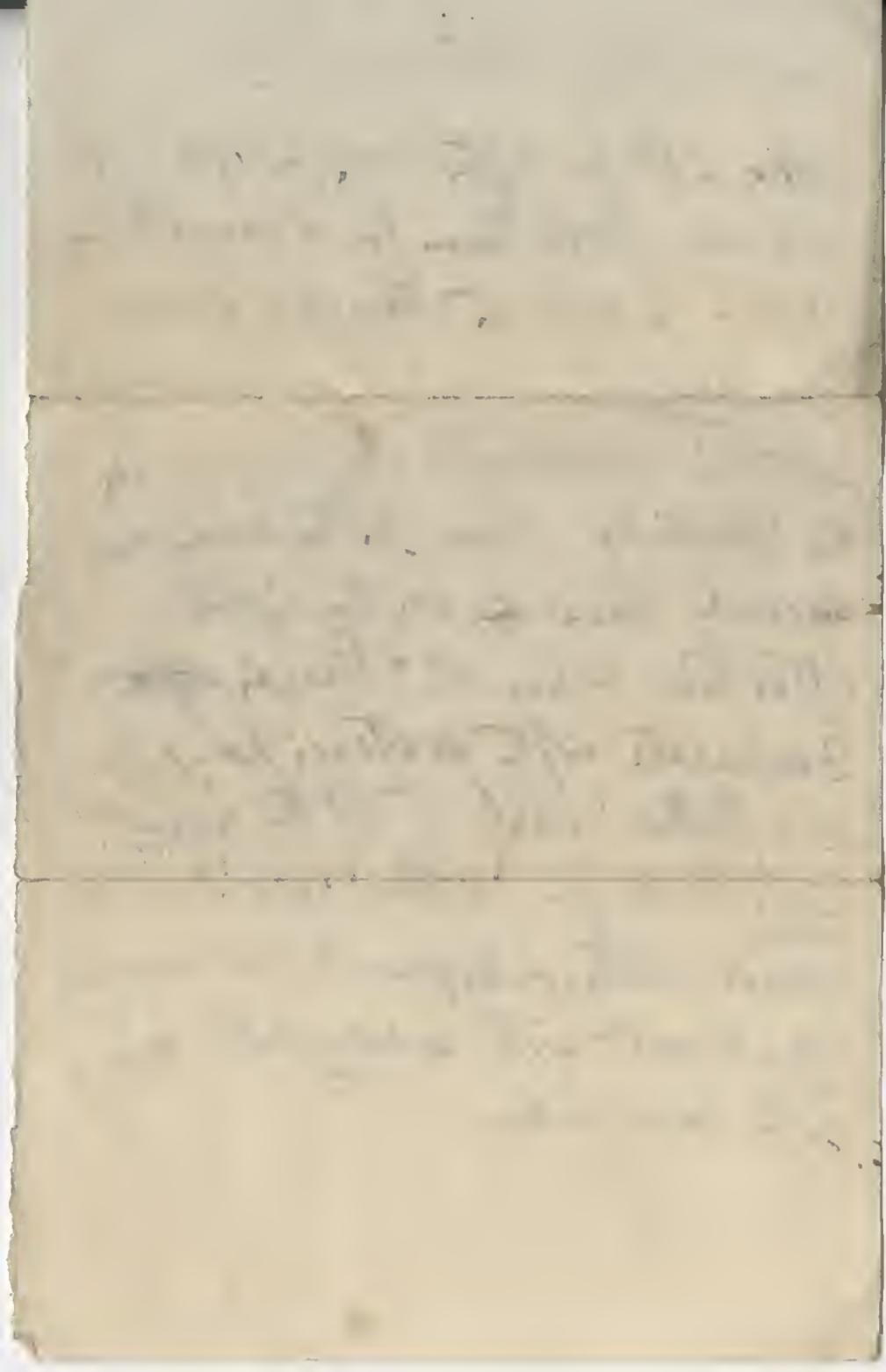
To stuff a midday-

Take a large heart, stuff it with good forcemeat, & cook it in
the oven in an earthen dish with a little water under it, lay
butter over it, and dredge it with flour, boil half the liver
and all the lights together half an hour, then chop them
small, and put them in a spring pan with half a pint of gravy
a spoonfull of tatinish, squeeze in half a lemon-pepper & salt,
thicken with a good piece of butter rolled in flour; when you
dish it up, pour the minced meat in the bottom, and have
ready fried a fine brown the other half of the liver cut in
thin slices, and little bits of bacon, set the heart in the
middle, and lay the liver and bacon over the minced meat, and
serve it up.



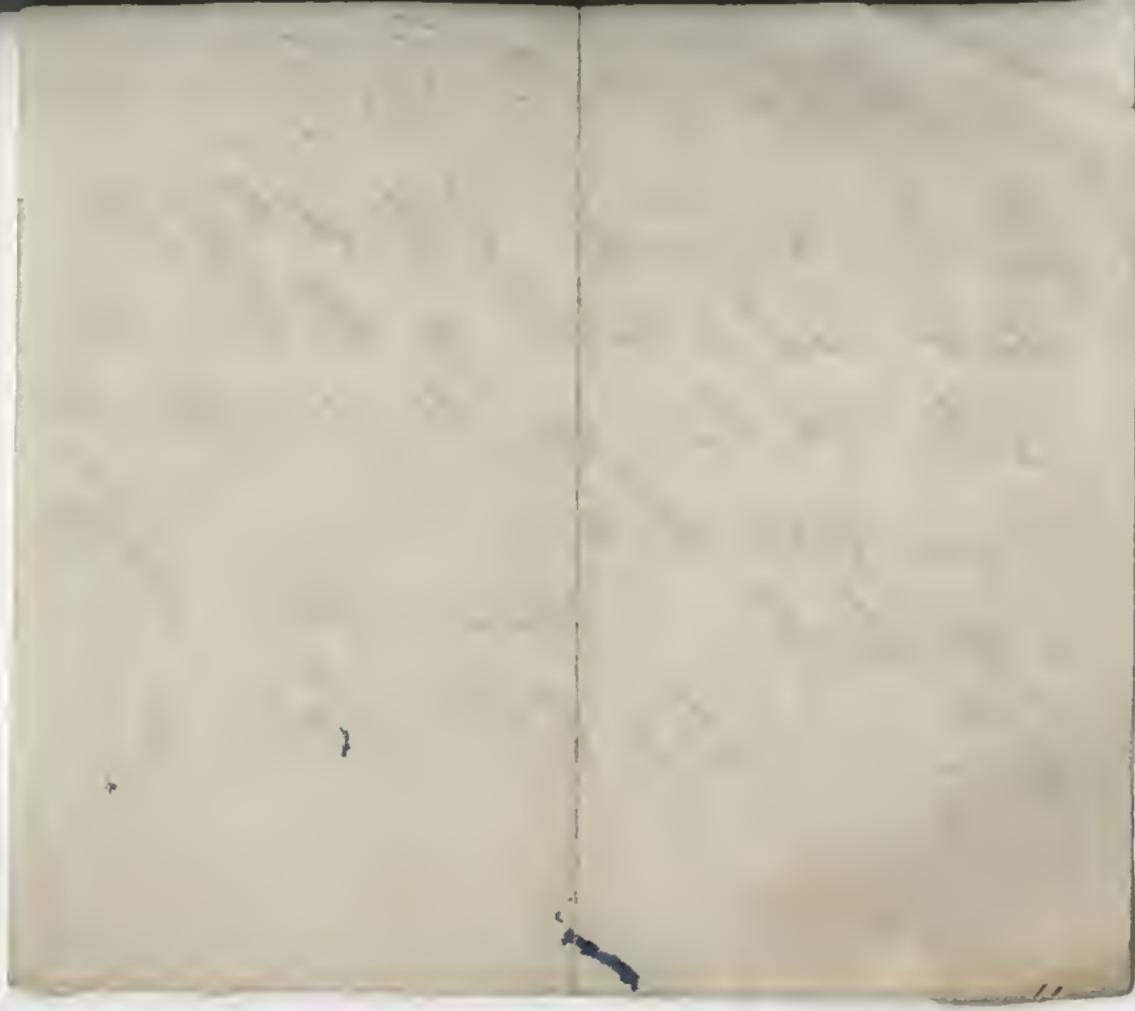
For washing silks & satins.

Take a lb of soft soap, & 1/2 a lb of honey, boil them in a quart of water, & pass it through a sieve. then wash the dress very thoroughly with this mixture, beginning on the right side, then on the wrong, & second time of on the right. After this rinse it through ~~soft~~ 3 separate soft waters; hang it on a clothes' rail to let the great wet drift of, & then roll it in a coarse cloth, & before it is nearly dry, iron it with a very hot iron, on the wrong side.



Peter Jelby

Nov 1 Cowherd. I bought of this
stock and a bottle of Peter, the
yolks, white & shells of 5 eggs, the
juice of 1/2 nut of 4 Lemons, sugar
1/4 lb each. Then two
flour 1/2 lb, till these



Buns

Take a pound of flour - 2 oz of beat lump sugar
Then in a ^{pan} ~~pan~~ ^{pan} of a pint of new milk with about
3 quarters of a pint of new milk with about
1 ounce of quarter of butter. warm them together
while the butter is melting - when y^r milk &
butter are moderately warm - put a part of it
to the flour - a spoonfull of good yeast of the yolk
of one egg. stir them together & set it before the
fire to rise - either a quarter half an hour or an
hour - as it suits y^r convenience

Work it lightly up using a little more of the milk
& butter - when it is quite smooth - set it again to
rise near the fire covering it with a cloth. -

It will rise in abt ten minutes - cut it in small
pieces - mould it neatly in your fingers - put it
with a rolling pin - dridge a tin - put on your
buns - brush them lightly over with a little warm
milk - again set them near the fire to rise
before you put them into the oven. -
a moderate oven of ten minutes will take them

Mrs Wardle

W. and B. Payne will
do themselves the pleasure
to drink tea with Mr
and Mrs Wardle this after-
noon if they are disengaged

Fritchley Friday morn^g -

Vegetable Loaf.

Peasant cut into slices six large onions, six carrots, and
four turnips; fry them in half a pint of butter -
and pour off the remaining parts of boiling stock; then
add to these a crust of bread, toasted as brown
indeed hard as possible (but be careful the butter is not
overly) some celery, sweet herbs, white pepper, and salt,
and set the whole to ~~to~~ ^{to} boil gently for four hours;
then strain it through a coarse cloth; have
ready, thick peasant, celery, and a little butter,
add them to the soup, and set them over the
fire gentle flame. - Some time the addition of a
few anchovy, and a little hotsauce -

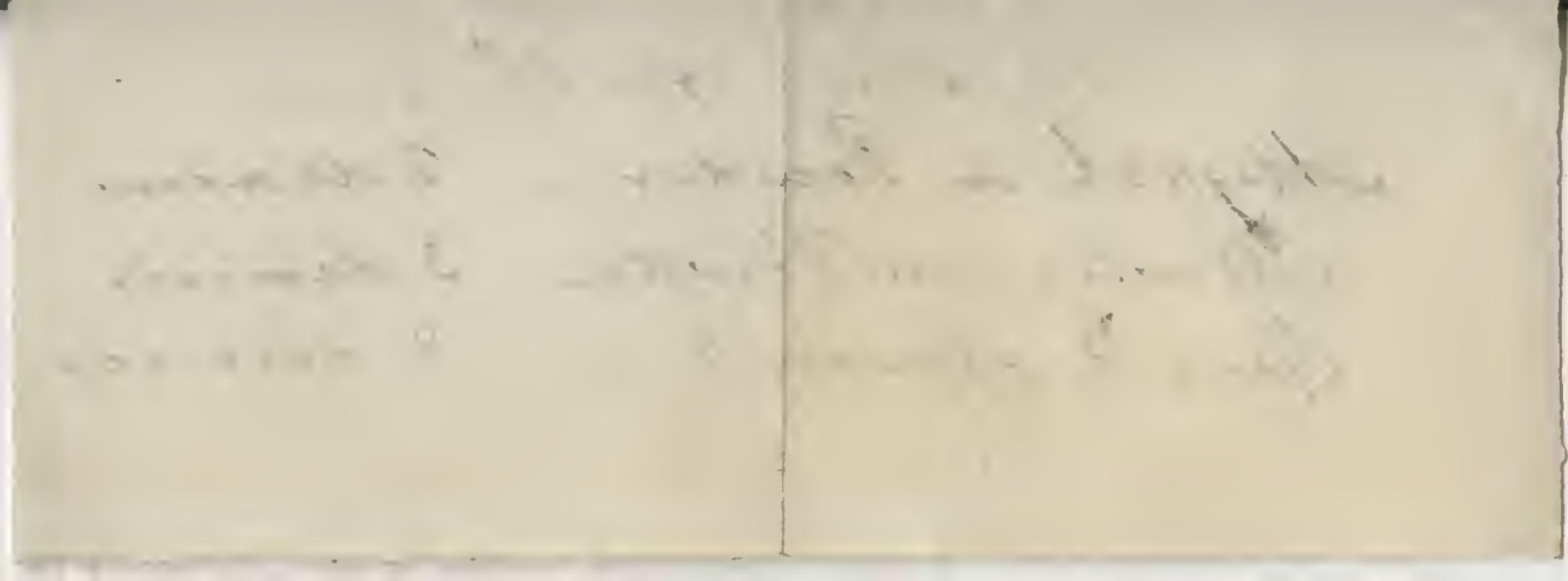
W. J. Gray. Jr.

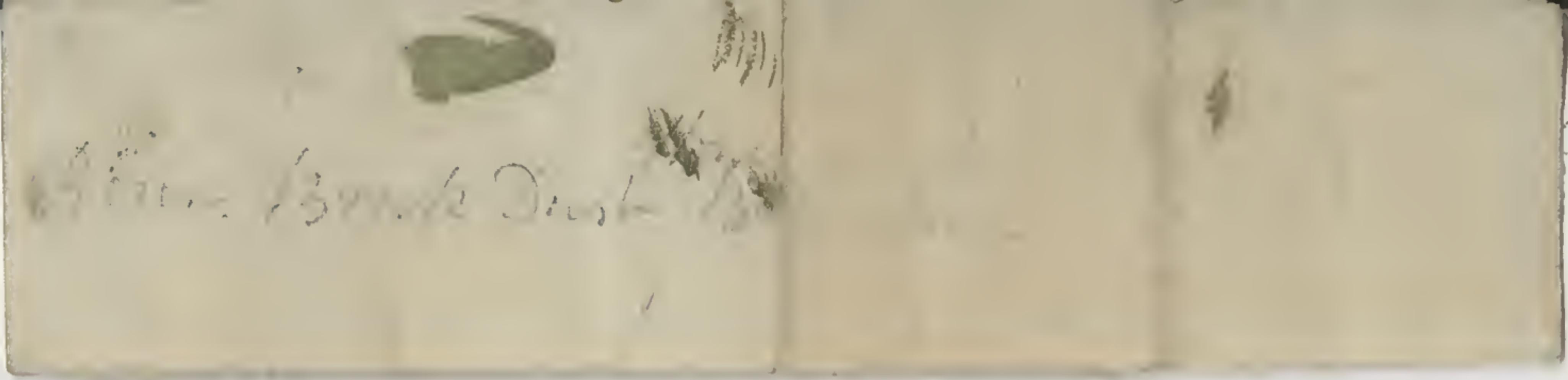
Ph.



Mixture for the Liver -

Myrrh in Powder - 2 drams
Mastic in Powder 3 drams
Spirits of wine - 8 ounces





3 oz best Ningau

4 oz Traxle

4 oz Honey

Simmer on a slow fire for 15 minutes & when
cold add a teashovel *Purgoric* ~~Chloroform~~^{spirit}
or *Threumata wine*

60. 02



To pickle Walnuts

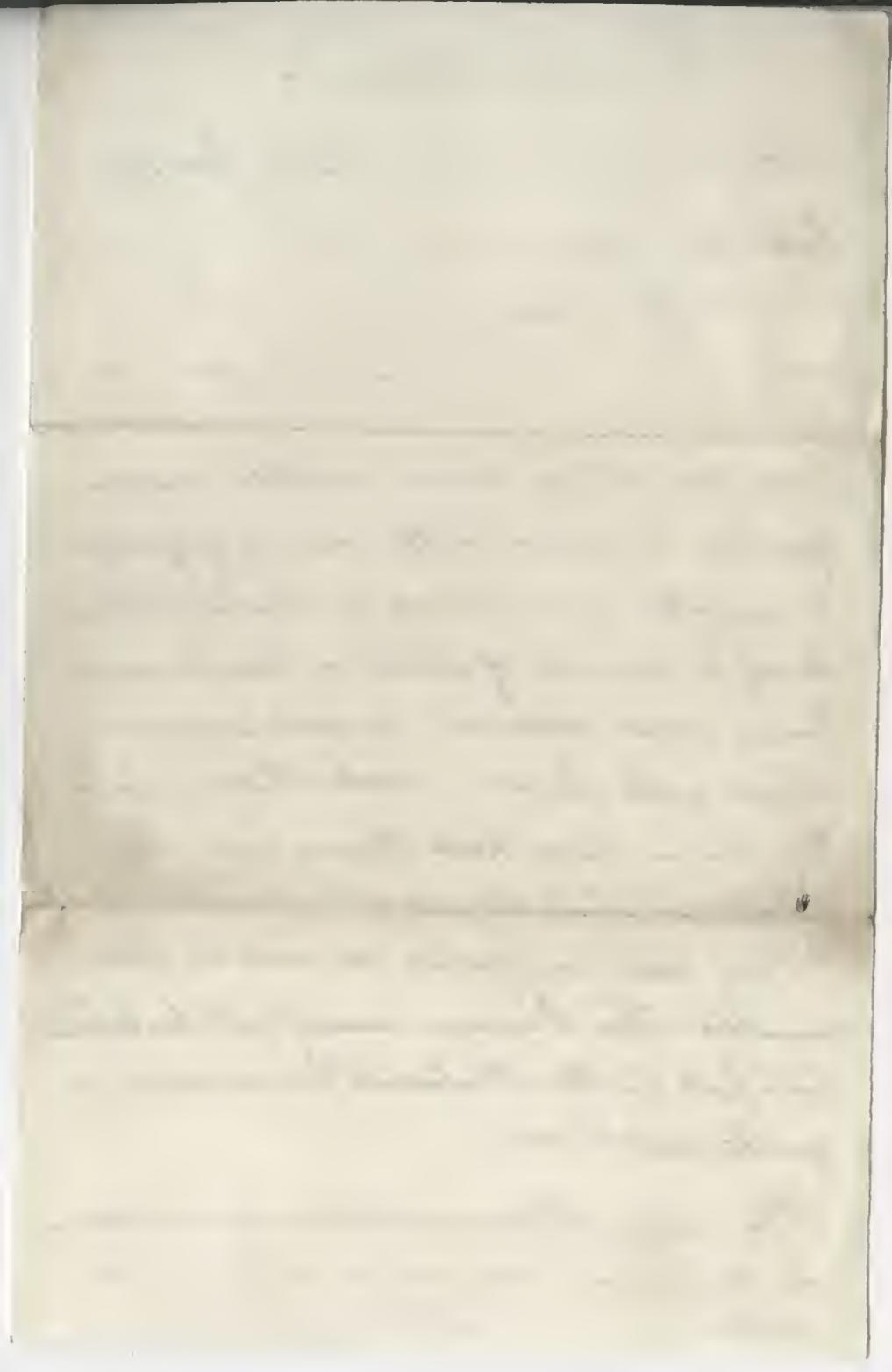
This recipe is in proportion for 100

Take 100 Walnuts. - put them into salt
& water for 12 days. Then dry them
well with a cloth. Put into a jar, cover
them with the best white wine vinegar
add 18 or 20 Bay leaves a little more
garlic to your taste, one oz of ginger
a quarter of a pound of whole pepper
half a pound. of white or black mus-
tard seed several small onions
stuffed with cloves. - cork them up &
tie them close. Keep them in a cool
place which is dry and has air.

They will be proper for use in three
months. The Vinegar must not be boiled
but put to the Walnuts & seasoning
quite raw & cold.

N.B. Cabbage & turners may be stored
in the same way when ready for the
pickle.

100 Walnuts & score



Frances Amellet

Boil half a dozen apples as for sauce
mincé in a quarter lb. of Butter - the
same of sugar - when cold add 4
eggs well beaten & season with -
lemon peel - nutmeg - almonds - Butter
a baking-dish & strew it well with
crumbs of bread so as to stick to the
sides & bottom - then put in the apple -
mincé - strew crumbs of bread plentifully

over the top - when baked pour
it out and sift white sugar
over it -

Beal Fondue

Fill a mould with
layers of cooked beal -
chicken and ham -

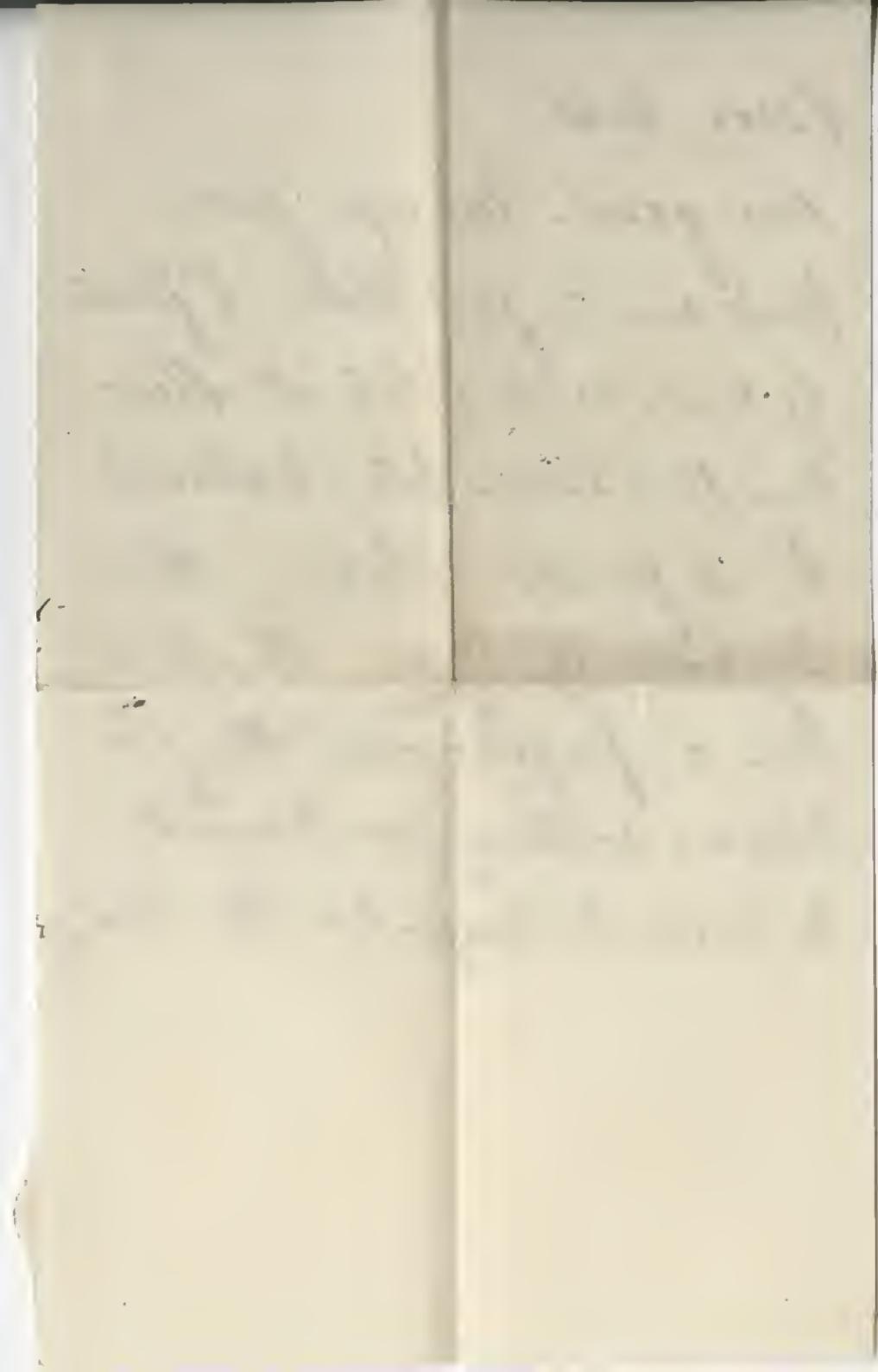
Throw in at intervals
small egg balls and
a little seasoned
parsley ; then when
close filled with these
cold ingredients, pour
over them a strong
savoury jelly - clear
and rather stiff
and of a pale
colour - Boil as
you would a steamed
pudding -

When cold feet out
of the mould -

Wip Huntsman

Cocoa Biss-

One good tea cup full
Put in a jar bitter 8 fruits
of Cola. Water, let it stand
in the sun till reduced
to 6 fruits. Strain the
liquor off from the biss.
Ice a paper over the jar
when cooking, or have on
a lid to keep in the steam.



Chutney

3 lbs. Apples
 $\frac{1}{2}$ q. Chillies
 $\frac{1}{2}$ q. garlic
 $\frac{1}{2}$ q. Shallots
1. lb. Demerara Sugar
1. lb. Muscatel Raisins
(Stoned & Chopped)
 $\frac{2}{3}$ q. Salt
 $\frac{1}{2}$ q. Powdered ginger
 $\frac{1}{4}$ lb. stoned tamarinds
 $\frac{1}{4}$ lb. Mustard Seed
In all bottle of
Brown Vinegar

Pare, core & chop apples,
cook to nearly a pulp
in the sugar or, cut
the ~~onions~~ ^{shallots}, garlic,
& Shallots very finely
& add all the other
ingredients - boil all
together ^{slowly} for 15 minutes
Put in pot & tie or
sieve closely, after
the chutney is cold.

The same article can

be got in a preserved
state, at most leading
grocers, the stones &
fibre must be care-
fully removed, the
best way is by boiling
them for a little time
in some of the
sugar mentioned
in receipt when
they can be easily
separated.

November is the best
month for making.

1 small bottle White Vinegar. Rinse thoroughly - Place
in bottles & tie well down
Pure - core & chop apples. Stand in a warm
Cook to a pulp in the vinegar place for a week or so.
& turn into a basin.
Cut the Chillies very finely
also the garlic & shallots.
When the pulp is cold
add all the ingredients.
(Be most careful to
take all the stones
from the Tamarinds)

SYNTON,
HAWICK.

Chutney

3 lbs apples

2 oz chillies

1 oz garlic

1 " shallots

1 lb. Demerara Sugar

2 oz powdered ginger

2 oz salt

4 lb. stoned Tamarinds

4 fl. Mustard seed

1 lb. Muscated raisins
(stoned & chopped)

Take a number of Chickens clean them and wash them well, then rub them up, and let them lay in water some time, change the water several times, rub them very dry, and put them into a clean steaming pan, with a little water, 2 Onions, 3 Cloves, an old Thyme, and a little white pepper. Set them over a slow fire, and let them stew till the Chickens are tender. Then take out the Chickens, and strain out the liquor, this is a liquor, put all into the steaming pan again, and put to it half a pint of good cream, and a little Ketchup, and just before you serve it up, add to it (first making it boiling) the yolk of 2 fresh Eggs well beat up with a spoonful of Cream, what fare must be taken after the Eggs are put up not to let it boil, and to keep it stirring well all the time it is on the fire, just before you put it into the Dish, add a few pickled Mushrooms, if they are very sour you must wash them, or they will make the Fricassee unctuous — ~~unctuous~~

To keep Eggs a year. Take short smooth Fat with a Tub, or Pessel on Bushel Winchester Measure of quick lime, 12 ounces of Salt, 8 ounces of cream of Tartar, mix the same together with as much water as will reduce the mixture to that con-

sistera, that it will cause an Egg put into it to swim
with its Top just above the liquid, then put, and keep
the Eggs therein, and let them be covered with the
water, and take care to keep the vessel close cover-
ed up — — — *wood*

2 Drams of Cloves

1 D. — Rhubarb

1 D. — Cinnamon

Beat fine divide into 12 Papers take
one every day in a Glass of Port Wine



To relieve the Soreness

Put a good Handful of Soalt
into a quarter of a Pint of
water stir it well together
and let it stand five minutes
Pour it from the sediment
and to each oz of the Baine
add an oz of rectified spirit
of wine wet a Piece of
Linen well with the mixture
and keep it constantly on the
part when dry wring it again
the Linen must be several
doubles. This recipe has been
of great service in many
cases.

Mr

Mr

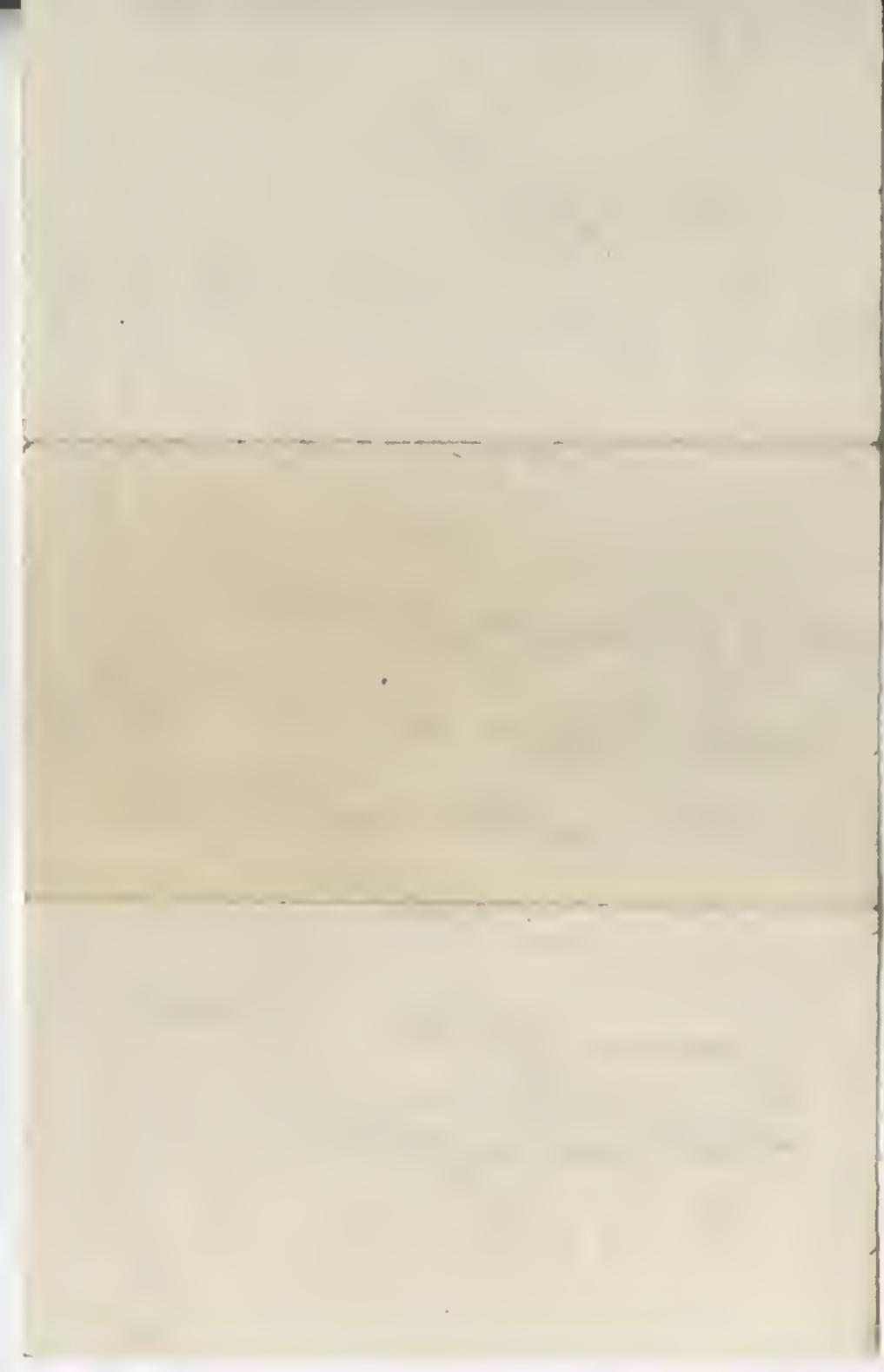
Breakfast Rolls.

Take $\frac{1}{2}$ lb of the finest flour,
to 3 oys of butter, add 1 egg, yolk,
& white, to 1 large table-spoonful
of yeast: Take a pint of
new milk, pour to it the butter,
& set it on a stone, till the
latter is melted. Then mix
it up with your flour, into
a light paste, after which
add the yeast, & the egg, &
set it to rise for an hour.
Bake it in a moderately
quick oven.

~
Cathar
Liquor
Nestle

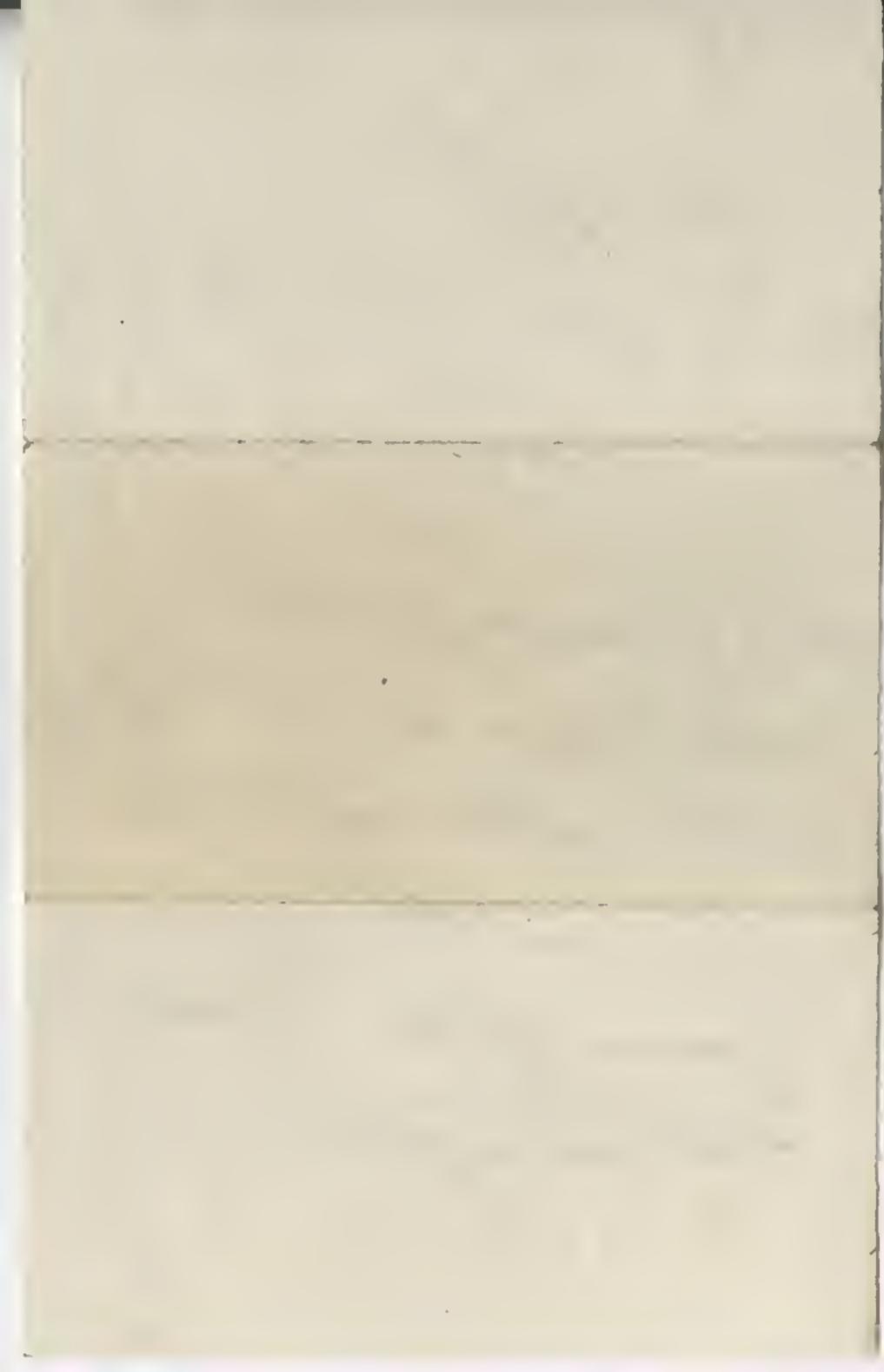
Barley Water

2 Teaspoonfuls of the
finest Barley mace
in cold water; Lemon
to 2 spoonfuls of boiling
water, sweetened to the
taste with Lord Sugar;
done with burnt
Sugar; if you wish
it to look yellow —



Ginger cake or - fire for ever
Take of anise, small fennel and
angostura seeds, each $\frac{1}{2}$ an. ounce.
a quantity of thick liquorice
beat the seeds to a coarse
powder - and slice the liquorice
but all into a quart. of water
and boil gently for two hours;
then strain and set the liquorice
on the fire and when scalded
hot put in a handful of the
tops of sage dried - cover close
and set it on a gentle fire
for half an hour - then pour
off the clear and to every half
pint of the liquorice put a pound
of loaf sugar and two ounces
of the best powdered ginger
Boil on a moderate fire to
a consistency and put it on plates
to dry.

It is good for a sore throat
- infallible for asthma and



gently for one hour.
Boil carrots & turnips
by themselves, cut in
diamonds & put into
your stew.

Baked Apple Pudding

Take $\frac{3}{4}$ lb of Apples pared
& cored, coddle them stiff
& pulp them; while hot
stir in $\frac{1}{4}$ lb of Butter
 $\frac{1}{2}$ lb of Lump Sugar beat
fine. When cold, put in
3 eggs, the peel of half
a lemon shred small,
stir well together, cover
the dish with a thin
paste & bake in a quick
oven. P.S. One slice
of crumbled Biscuit ^{not}
This Pudding may be
made of Gooseberries,
scalded thro' on slices.

New Baked
Apple Pudding

Butter a Pie dish, & line it with crumbs of bread, then place a layer of apples (cut as for an Pie) on the bottom of the dish, sprinkle it with moist sugar, then a layer of crumbs & so on alternately till the dish is filled, ending with a thick layer of crumbs; pour melted butter over it, & bake for an hour.

Pickle for Beef.

Rub salt & salt peter well into the Beef & cooke with cold spring water.

A Haricots
of Mutton

Cut 2ozs steaks from the neck of Mutton, back them, say of a light brown, have ready some gravy made of the scrap ends of 2ozs steaks, a piece of lean Bacon, 3 or 4 onions, a piece of thyme 1 spoonful of mushroom catchup - peppers & salt to your taste. Stew very

Goosberry Vinegar

Boil Spring water, and when cold,
Put to it any three Quarts. a Quart of
Ripest Gooseberries. in a large tub -
let them remain sixty hours, stirring
them often. Then strain through a
hair bag - and to each gallon of liquor
add a pound of the coarsest sugar;
Put it into a barrel. with a cover,
and sufficient paste to stowke it;
mind the tubke be full. & set it
over a tub to work - leave the Bung
hole with a piece of slate - set
the barrel in the sun, taking care
it is all firm. - The greater the
Quantity of sugar & fruit, the

Thinner the Vinegar -